

# COOKING SAFETY

KITCHEN FIRES ARE THE #1 REASON FOR HOME FIRES.  
HERE ARE SOME TIPS WHILE COOKING TO KEEP YOUR FAMILY AND HOME SAFE.

- 🔥 When simmering, baking, or roasting be sure to use a timer and keep checking on your food.
- 🔥 Never leave the stove if you are grilling or frying food.
- 🔥 Watch what you are cooking: Fires start when the heat is too high. If you see any smoke or the grease starts to boil, turn the burner off.
- 🔥 Turn pot handles toward the back of the stove. Then no one can bump them or pull them over.
- 🔥 Keep a pan lid or baking sheet nearby: Use it to cover the pan if it catches on fire. This will put out the fire.
- 🔥 Don't cook when overly tired or under the influence of drugs and alcohol.
- 🔥 Never leave dishcloths, oven mitts, towels, food packaging, or curtains near the burners on a stove.
- 🔥 Have a "Child Free" zone about 3 feet wide near stoves and other hot cooking areas to keep children safe.
- 🔥 If a small grease fire happens on your stove, smother the flames with a pan lid and turn off the burner. Wait for it to cool.
- 🔥 If an oven fire happens, turn off the heat and close the oven door.

BE SMART!  
IF YOU TAKE  
PRECAUTIONS WHEN COOKING,  
YOU CAN PREVENT  
FIRES IN YOUR HOME!



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